

EVENING

Small dishes

We recommend 2-3 per person.

Truffle toast / 93 kr.
Smoked taleggio cream & winter truffles

Lamb carpaccio / 87 kr.
Green tomato relish

Slow cooked beets / 82 kr.
Søtøfte lactic cheese, almonds & tarragon

Celeriac pappardelle / 88 kr.
Cumin lamb sauce, chili & crispy shallots

Fish croquettes / 76 kr.
Fermented celeriac remoulade

Flatbread / 58 kr.
Fresh goat cheese & fermented chili

Bigger dishes

Let the chef decide / 285 kr. pr. pers.

A solid meal to be shared between everyone at the table. A little of everything. So just sit back and we will take care of you.

Chrispy duck breast / 188 kr.
Pumpkin puree, polenta fries & frisee

Poached white fish / 181 kr.
Hokkaido pumpkin, chestnut & beach crab sauce

Mushroom & parsnip paramentier / 151 kr.
Kombu gravy & simple salad

Sourdough bread & butter / 25 kr.

Dessert

3 cheeses / 76 kr.
Boozy dried fruit & crackers

Apple crumble / 73 kr.
Creme anglaise, rum caramel & mascapone

Lava cake / 72 kr.
Skyr mousse & danish berries